

Vermont IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4.1 kg (68.3%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.6 kg (10%) | 81 % | 6 |
| Grain | Strzegom Pale Ale | 0.5 kg (8.3%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil | Mosaic | 10 g | 30 min | 11.8 % |
| Boil | Mosaic | 15 g | 15 min | 11.8 % |
| Boil | Hallertau Blanc | 25 g | 15 min | 9.8 % |
| Boil | Summit | 25 g | 15 min | 14.3 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 14.2 % |
| Dry Hop | Mosaic | 35 g | 3 day(s) | 10 % |
| Dry Hop | Hallertau Blanc | 35 g | 3 day(s) | 11 % |
| Dry Hop | Summit | 35 g | 3 day(s) | 17 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 14.2 % |

| | | | | |
|---------|-----------------|------|----------|------|
| Dry Hop | Mosaic | 40 g | 7 day(s) | 10 % |
| Dry Hop | Hallertau Blanc | 40 g | 7 day(s) | 11 % |
| Dry Hop | Summit | 40 g | 7 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |